

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior revisions, and listings, of claims in the application.

Listing of Claims:

1.-2. (Cancelled)

3. (Currently amended) A method for the production of meat-based products from entire muscular tissue by the ~~cold~~ incorporation of olive oil and after the extraction of the muscular tissue's meat proteins, comprising the following steps of:

(a) injecting the entire muscular tissue, of low temperature, with ~~an appropriate a~~ non-olive oil based brine, comprising water, salt and seasonings;

(b) inserting the injected muscular tissue into a tumbling machine and subjecting the injected muscular tissue to tumbling under a vacuum according to known techniques, while maintaining the injected muscular tissue at a temperature below 4°C until extraction of meat proteins has been ~~achieved~~ completed;

(c) suspending the tumbling and adding olive oil into the tumbling machine;

(d) resuming the tumbling until the ~~complete incorporation of the~~ added olive oil is ~~achieved~~ substantially incorporated; and

(e) continuing the production procedure ~~according to known techniques, such as stuffing the resulting mixture into casings, a heat treatment, and packing; taking special care that~~ while the temperature of the resulting mixture is maintained stays below about 4°C prior to a heat treatment.

4. (new) The method of claim 3 wherein after step (b), the soluble meat proteins have been substantially extracted and form a substance on the surface of the muscular tissue.

5. (new) The method of claim 4 wherein the olive oil is incorporated in step (d) due to the creation of an emulsion of the extracted meat proteins with the olive oil.

6. (new) The method of claim 3 wherein the step of continuing the production procedure includes any of stuffing the resulting mixture into casings, a heat treatment and packing.

7. (new) A method for the production of meat-based products from entire muscular tissue by the incorporation of olive oil after the extraction of the muscular tissue's meat proteins, comprising the steps of:

(a) injecting the entire muscular tissue, of low temperature, with a brine consisting essentially of water and salt;

(b) inserting the injected muscular tissue into a tumbling machine and subjecting the injected muscular tissue to tumbling under a vacuum, while maintaining the injected muscular tissue at a temperature below about 4°C until extraction of meat proteins has been completed;

(c) suspending the tumbling and adding olive oil into the tumbling machine;

(d) resuming the tumbling until incorporation of the added olive oil is substantially completed; and

(e) continuing the production procedure while keeping the temperature of the resulting mixture below about 4°C prior to a heat treatment.

8. (new) The method of claim 7 wherein the brine further consists essentially of auxiliary materials.

9. (new) The method of claim 7 wherein the brine does not comprise olive oil.

10. (new) The method of claim 7 wherein after step (b), the soluble meat proteins have been substantially extracted and form a substance on the surface of the muscular tissue.

11. (new) The method of claim 7 wherein the olive oil is incorporated in step (d) due to the creation of an emulsion of the extracted meat proteins with the olive oil.

12. (new) The method of claim 7 wherein the step of continuing the production procedure includes any of stuffing the resulting mixture into casings, a heat treatment and packing.

13. (new) A method for the production of meat-based products from entire muscular tissue by the incorporation of olive oil after the extraction of the muscular tissue's meat proteins, comprising the steps of:

(a) substantially completely extracting proteins from the entire muscular tissue, including injecting the entire muscular tissue with a brine consisting essentially of water and salt and tumbling in a tumbling machine the injected muscular tissue at a temperature that substantially is about 4°C or lower;

(b) suspending the tumbling and adding olive oil into the tumbling machine;

(c) resuming the tumbling and continuing tumbling until an effective amount of the added olive oil is substantially completely incorporated; and

(d) continuing the production procedure while keeping the temperature of the resulting mixture below about 4°C prior to a heat treatment.

14. (new) The method of claim 13 wherein the brine further consists essentially of auxiliary materials.

15. (new) The method of claim 13 wherein the brine does not comprise olive oil.

16. (new) The method of claim 13 wherein after step (a), the soluble meat proteins have been substantially extracted and form a substance on the surface of the muscular tissue.

17. (new) The method of claim 13 wherein the olive oil is incorporated in step (c) due to the creation of an emulsion of the extracted meat proteins with the olive oil.

18. (new) The method of claim 13 wherein the step of continuing the production procedure includes any of stuffing the resulting mixture into casings, a heat treatment and packing.